

ARKESTRA

STARTERS

POTATO BREAD & BUTTER 410 €
lacto fermented potato bread, whipped brown butter, scallion oil

SUMMER TOMATOES & TULUM 920 €
bergama tulum, black olives, kale pesto, rock samphire

MARKET GREENS & FENNEL 1020 €
spinach, kale, miso cashew cream, pickled green almond, grapefruit vinaigrette

STEAK TARTARE 1640 €
egg yolk, parmesan, dijon mustard, chives, sourdough baguette

SHRIMP & AJO BLANCO 1580 €
boiled shrimp, almond cream, fennel, grapes, curry oil

AMBERJACK CARPACCIO 1460 €
lemon, jalapeno salsa, sea beans, olive oil

TUNA SASHIMI 1960 €
sushi rice ice cream, puffed rice, garlic & onion chips, ginger ponzu vinaigrette

RATATOUILLE TARTE 1380 €
zucchini, eggplant, tomato chutney, basil pesto

GRILLED OKRA 1180 €
Antep pistachio pesto, tahini yogurt sauce, mint

CALAMARI & PEAS 1620 €
grilled baby calamari, peas, baby gem lettuce, aromatic herb oil

ARKESTRA KATSU SANDO 2240 €
panko fried beef, homemade shokupan, tonkatsu sauce



MAINS

RICOTTA FIOR 1520 ￼

fior pasta stuffed with ricotta & parmesan, tomato sauce, pine nuts

BOTTARGA SPAGHETTINI 1840 ￼

grated bottarga, lemon, garlic, parsley, olive oil

GNOCCHI & SHRIMP 1760 ￼

potato gnocchi, sautéed shrimp, bisque sauce

STONE BASS & TOMATO 2460 ￼

dry aged & grilled stone bass, black tomato, sea beans, zucchini

RED MULLET MEUNIÈRE 2820 ￼

french beans, lemon brown butter, dill, capers, orzo risotto

CHICKEN & CABBAGE 1820 ￼

free-range chicken breast ballotine, grilled white cabbage, mustard miso cream

STEAK AU POIVRE 3200 ￼

beef tenderloin, black pepper sauce, potato terrine

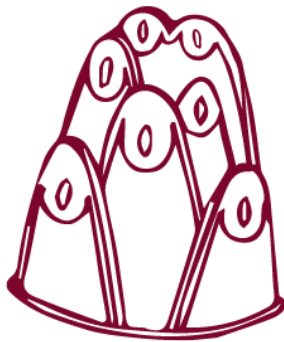
BEEF SHORT RIBS APICIUS 2980 ￼

slow-cooked beef short ribs, apicius sauce, cumin carrot purée

LAMB SHOULDER & FREEKEH 3020 ￼

slow cooked lamb shoulder, freekeh risotto, chicken jus, pickled cucumber






DESSERT

DESSERT WINE

CROFT FINE TAWNY PORT, PT, NV
Touriga Nacional, Tinta Roriz, Tinta Barroca

 600 ㄱ / 3500 ㄱ

CORVUS PASSITO, TR, 2015
Vasilaki, Moscato d'Alessandria

 850 ㄱ / 4950 ㄱ

BLACK KNIGHT ICE WINE, GER, 2020
Silvaner

5950 ㄱ

URLA, SYMPOSIUM, TR, 2023
Bornova Misketi

3550 ㄱ

YABAN, SAMAN SARISI, TR, NV
Sungurlu

3650 ㄱ

OREMUS TOKAJI ASZU 3 PUTTONYOS, HU, 2016
Furmint

14750 ㄱ

DIGESTIFS

LIMONCELLO 950 ㄱ

ZACAPA 23 1300 ㄱ

GRAPPA SASSICAIA 2150 ㄱ

EMINENTE 1750 ㄱ

GRAPPA SARPA DI POLI 1700 ㄱ

HENNESSY VS 1150 ㄱ

MARASCHINO 990 ㄱ

HENNESSY VSOP 1550 ㄱ

FERNET BRANCA 990 ㄱ

HENNESSY XO 4000 ㄱ

AMARETTO 1075 ㄱ

KÜP RESERVE
CHERRY LIQUEUR 890 ㄱ

All prices include VAT. Our prices have been updated as of June 25th, 2026.

EARL GREY & HONEY ALMOND CRUNCH 620 ๕
earl grey mousse & ice cream, honey almond crunch, date cake

STRAWBERRY & MERINGUE 680 ๕
strawberry salad, yogurt panna cotta, rose ice cream, lime gel

PEACH & BASIL 680 ๕
peach, apricot, salted almond crumble, green apple & basil sorbet

CHOCOLATE GANACHE TORTE 680 ๕
bitter chocolate ganache, rosemary sable, olive oil, passion fruit & mango sorbet

MADELEINE 540 ๕
warm madeleine, salted caramel sauce

ICE CREAM 320 ๕

vanilla
chocolate
salted caramel
walnut

SORBET 320 ๕

cherry & thai basil
strawberry & poppy seed
lemon



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